



AZIENDA AGRICOLA SOLARIA

Brunello di Montalcino

While winemaker Patrizia Cencioni's family roots reach back decades in Montalcino, this is not your typical tale of wine-stained generations, each planting vines and learning from the next. Patrizia wanted to make Brunello wines; thus, she bought a crumbling property on the southeast flanks of Montalcino in 1989—not far from the lauded Casanova di Neri—and set to doing things her way. Thirty years later, Solaria is a shining example of how hard work and dedication can make a modest family farm into a rising star of this world-famous appellation. Sitting on a perfect plateau some 1,050 feet in altitude, Solaria benefits from a particular microclimate that moderates the more Mediterranean heat of this side of Montalcino. Brunello here is wonderfully suave and savory, with tangy licorice and black cherry fruit.

WINERY: Azienda Agricola Solaria - Patrizia Cencioni

WINEMAKER: Patrizia Cencioni

ESTABLISHED: 1989

REGION: ITALY • Tuscany • Montalcino

APPELLATION: Brunello di Montalcino DOCG

BLEND: 100% Sangiovese Grosso

VINEYARDS: Estate vineyards, located to the southeast of the village of Montalcino, range from 900 to 1,050 feet in altitude over a series of rolling hills. This favorable area, a natural plateau, is protected from cooler winds coming from Mount Amiata yet captures the warm afternoon sun. Soils are classic Montalcino, a combination of "galestro," a compacted clay, and volcanic rock.

AGE OF VINES: 20 to 30 years

WINEMAKING: Hand-harvested. Fermented in stainless steel on indigenous yeasts. Aged for 30 months in older French oak barrels.

TASTING IMPRESSIONS: Aromas of black and red cherries, plums, baking spice. Medium-bodied, juicy; suave tannins.

PAIRING SUGGESTIONS: Grilled pork sausages; roasted chicken; pecorino (sheep) cheese



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